



Riverside Recipe Book

FROM OUR TABLE TO YOURS WE PRESENT
OUR FAVORITE SOUTHERN RECIPES TO
CELEBRATE SOUTHERN FOOD HERITAGE

Robert Mills – Sweet Potato Casserole

Sweet Potato Casserole:

- ▶ 3 cooked sweet potatoes, mashed
- ▶ 2 eggs
- ▶ 1 T vanilla
- ▶ 1/2 c sugar
- ▶ 1/2 c melted butter

Mix all ingredients and pour in a buttered casserole dish. Cover with topping.

Topping:

- ▶ 1 c light brown sugar
- ▶ 1 c chopped pecans
- ▶ 1/3 c flour
- ▶ 1/3 c melted butter

Mix and sprinkle over the casserole. Bake for 30 minutes at 350 degrees. This makes a delicious dessert or side dish.

Charlie Douglas – Chocolate Chip Cookie

- ▶ 1 cup brown sugar
- ▶ 2 ½ cup plain flour
- ▶ ½ tsp. baking powder
- ▶ 1 tsp. baking soda
- ▶ ½ tsp. salt
- ▶ 1 cup granulated sugar
- ▶ 2 sticks butter
- ▶ 2 eggs
- ▶ 1 tsp. vanilla
- ▶ 2 cup oatmeal
- ▶ 1 pkg. chocolate chips
- ▶ ½ cup nuts

Mix flour, baking powder, baking soda, and salt. Mix sugars and butter, then add eggs. Add flour mixture. Add oatmeal, vanilla, chocolate chips and nuts. Bake until brown 8 to 10 mins at 350 degrees.

Larra Wallace - Gluten-Free Sweet Cornbread {Dairy-Free Option}

- ▶ 1 1/2 cups milk dairy-free use almond, cashew or coconut milk
 - ▶ 1 tablespoon white vinegar1 tablespoon white vinegar
 - ▶ 2 large eggs2 large eggs
 - ▶ 1/2 cup granulated sugar1/2 cup granulated sugar
 - ▶ 1 tablespoon honey1 tablespoon honey
 - ▶ 1 cup gluten-free all-purpose flour with xanthan gum I like Pillsbury gluten-free1 cup gluten-free all-purpose flour with xanthan gum I like Pillsbury gluten-free
 - ▶ 1 1/2 cups gluten-free cornmeal1 1/2 cups gluten-free cornmeal
 - ▶ 2 teaspoons gluten-free baking powder2 teaspoons gluten-free baking powder
 - ▶ 1/2 teaspoon baking soda1/2 teaspoon baking soda
 - ▶ 1 teaspoon salt1 teaspoon salt
 - ▶ 1/2 cup butter, melted dairy-free use Smart Balance butter1/2 cup butter, melted dairy-free use Smart Balance butter
1. Add the milk and white vinegar to a small bowl and stir to combine. Allow the milk mixture to sit for 5 minutes to make buttermilk.
 2. Pre-heat oven to 425°F and grease an 8"x8" square pan or 8" cast iron skillet with gluten-free cooking spray.
 3. In a large bowl beat together the eggs, sugar, and honey.
 4. Add the gluten-free flour, gluten-free cornmeal, baking powder, baking soda, and salt and mix until combined.
 5. Pour in the melted butter and buttermilk and mix until fully combined.
 6. Pour the batter into the greased baking pan or skillet. Bake for 20-25 minutes until a tester inserted into the middle of the cornbread comes out clean. Remove the cornbread from the oven and let it cool for 10 minutes before serving. Store leftovers in an air-tight container.

Melissa Botley - Southern Sausage Gravy

- ▶ Turkey Breakfast Sausage-healthier option (ground and browned)
- ▶ Coat with flour
- ▶ Season with Old Bay Seasoning
- ▶ Add half and half to make gravy (or 2% for less fat)
- ▶ 1 pat of butter
- ▶ Stir until thickened-season to taste
- ▶ Serve with hot biscuits

Katie Giblin – Old Fashion

- ▶ • 2 oz bourbon
- ▶ • 2 dashes Angostura bitters
- ▶ • 1 sugar cube
- ▶ • splash soda water
- ▶ • orange slice
- ▶ • Maraschino cherry

Add sugar cube to an Old-Fashioned glass and crush. Pour bourbon, bitters and club soda over and stir. Add ice and garnish with orange slice and cherry if desired.

Chase Summerhays – Creamy Homemade Baked Mac And Cheese

- 1 lb. dried elbow pasta
- 1/2 cup unsalted butter
- 1/2 cup all-purpose flour
- 1 1/2 cups whole milk
- 2 1/2 cups half and half
- 4 cups grated medium sharp cheddar cheese - divided (measured after grating)
- 2 cups grated Gruyere cheese - divided (measured after grating)
- 1/2 Tbsp. salt
- 1/2 tsp. black pepper
- 1/4 tsp. paprika
- Preheat oven to 325 degrees F and grease a 3 qt baking dish (9x13"). Set aside.
- Bring a large pot of salted water to a boil. When boiling, add dried pasta and cook 1 minute less than the package directs for al dente. Drain and drizzle with a little bit of olive oil to keep from sticking.
- While water is coming up to a boil, grate cheeses and toss together to mix, then divide into three piles. Approximately 3 cups for the sauce, 1 1/2 cups for the inner layer, and 1 1/2 cups for the topping.
- Melt butter in a large saucepan over MED heat. Sprinkle in flour and whisk to combine. Mixture will look like very wet sand. Cook for approximately 1 minute, whisking often. Slowly pour in about 2 cups or so of the milk/half and half, while whisking constantly, until smooth. Slowly pour in the remaining milk/half and half, while whisking constantly, until combined and smooth.
- Continue to heat over MED heat, whisking very often, until thickened to a very thick consistency. It should almost be the consistency of a semi thinned out condensed soup.
- Remove from the heat and stir in spices and 1 1/2 cups of the cheeses, stirring to melt and combine. Stir in another 1 1/2 cups of cheese and stir until completely melted and smooth.
- In a large mixing bowl, combine drained pasta with cheese sauce, stirring to combine fully. Pour half of the pasta mixture into the prepared baking dish. Top with 1 1/2 cups of grated cheeses, then top that with the remaining pasta mixture.
- Sprinkle the top with the last 1 1/2 cups of cheese and bake for 15 minutes, until cheesy is bubbly and lightly golden brown.

From our
table to yours,
we hope you
enjoy!

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